

Caesar Salad



Serves: 4



Cooking Time 15 minutes



Level: Capable



INGREDIENTS

2 small bread rolls, thinly sliced
8 prosciutto slices
1 tablespoon olive oil
2 tablespoons white vinegar
4 eggs
2 baby cos lettuce, washed
40g parmesan, shaved Anchovy dressing
2 anchovy fillets, finely chopped
1 small garlic clove, crushed
2 teaspoons Dijon mustard
1 tablespoon lemon juice
1/3 cup (80ml) extra virgin olive oil

PREPARATION

1. To make the dressing, place anchovy in a mortar and gently crush with a pestle until almost smooth. Add garlic and mustard and grind until well combined. Add lemon juice and oil and whisk until well combined. Season with salt and pepper.
2. Preheat the oven to 180°C. Place the bread slices and prosciutto on separate oven trays. Drizzle the bread slices with the oil. Bake in preheated oven for 6 minutes or until golden brown and crisp. Remove from oven and set aside to cool.
3. Meanwhile, bring a saucepan of water to boil over high heat. Reduce heat to medium-low and add vinegar. Use a wooden spoon to stir water to make a whirlpool. Crack egg into a cup, then slip egg into the centre of the whirlpool. Poach for 1-2 minutes for a soft centre or until cooked to your liking. Transfer to a plate. Repeat with remaining eggs.
4. Cut the lettuce into wedges. Arrange lettuce, croutons, prosciutto and parmesan on serving plates. Drizzle with anchovy dressing. Top with a poached egg and serve immediately.